

# THE FRANKLIN

SNACKS	<b>BBQ Spiced Pecans</b> ..... \$5	<b>Red Fish Rillettes</b> ..... \$10 Capers, Grilled Bread
	<b>Daily Selection of Oysters</b> Cucumber Mignonette, Fresh Horseradish, Saltines 3 FOR \$8   6 FOR \$14   12 FOR \$26	<b>Duck Liver Mousse</b> ..... \$10 Mostarda, Pickles, Sourdough
STARTERS	<b>Tuna Crudo</b> ..... \$14 Citrus, Radish, Watercress	<b>Shaved Ham &amp; Cheese</b> ..... \$13 Brown Butter
	<b>Beef Tartare</b> ..... \$12 Pho Garnishes, Smoked Egg Yolk	<b>Caesar Salad</b> ..... \$12 Romaine, Parmigiana, Breadcrumbs
	<b>Grilled Octopus</b> ..... \$18 Potatoes, Harissa, Beets	<b>Greens Salad</b> ..... \$12 Green Goddess, Cucumber, Pepita, Cotija
MAINS	<b>Franklin Burger</b> ..... \$15 Farmhouse Cheddar, Roasted Tomatoes, Aioli	<b>Pork Neck Schnitzel</b> ..... \$23 Sunnyside Egg, Creole Mustard Sauce
	<b>Grilled Half Chicken</b> ..... \$20 Pepper Vinegar Glaze	<b>Short Rib Steak</b> ..... \$25 Chimichurri, Crispy Shallots
	<b>Crispy Whole Fish</b> ..... MP Citrus Salsa Verde	<b>Four Veg Monte</b> ..... \$22 Pick Four Vegetables
	<b>ONE VEGETABLE INCLUDED, EXTRAS — \$7</b>	
VEGETABLES	<b>Pommes Frites</b> ..... \$7 Green Onion, Aioli	<b>Spaetzle</b> ..... \$7 Succotash, Parmesan
	<b>Spiced Brussels</b> ..... \$7 Garlicky Mayo, Cane Syrup	<b>Glazed Yams</b> ..... \$7 Horseradish, Lime, Cilantro
	<b>Small Salad</b> ..... \$7 Caesar or Greens	<b>Pikliz Slaw</b> ..... \$7 Shaved Pickled Veggies
SWEETS	<b>Almond Kladdkaka</b> ..... \$8 Strawberry Preserves, Vanilla Whip	<b>Cheese Plate</b> ..... \$8 Daily Selection With Accoutrements
	<b>Lemon Pie</b> ..... \$8 Toasted Meringue, Luxardo Cherries	<b>CHEF DANE HARRIS</b>

CLASSICS

<b>The Martini</b> .....	<b>\$10</b>
Hayman's London Dry Gin or Cathead Vodka	
<b>Dry</b>	
Dry Vermouth	
<b>Wet</b>	
Equal Parts Spirit & Dry Vermouth	
<b>Dirty</b>	
Olive Brine	
<b>Smoked + \$1</b>	
Dry Vermouth, Islay Single Malt, Salt	
<b>Gibson + \$1</b>	
Dry Vermouth, House Onion Brine	
Sidecar of Pickled Vegetables With Any Martini + \$3	
<b>Martinez</b> .....	<b>\$11</b>
Old Tom Gin, Cocchi di Torino Vermouth, Maraschino, Angostura Bitters	
<b>Vesper</b> .....	<b>\$12</b>
Islay Dry Gin, Wheatley Vodka, Cocchi Americano	
<b>El Presidente</b> .....	<b>\$11</b>
Aged White Rum, Agricole Rum, Blanc & Dry Vermouth, Dry Curacao, Spiced Grenadine	
<b>Rosita</b> .....	<b>\$11</b>
Smoked Tequila, Punt y Mes Vermouth, Aperol, Dry Vermouth	

RIFFS & ORIGINALS

<b>Frank Collins</b> .....	<b>\$10</b>
Cardamaro, Chamomile, Rye, Lemon, Soda	
<b>But of Corse</b> .....	<b>\$10</b>
Mattei Blanc Vermouth, St Germain, Sparkling Wine	
<b>Great Northern</b> .....	<b>\$10</b>
Grapefruit, Amaro Abano, Cocchi Americano, Gin, Salt	
<b>Kingston Town</b> .....	<b>\$10</b>
Cocchi di Torino Vermouth, Jamaican Rum, Maraschino, Orange Bitters	
<b>Artemis</b> .....	<b>\$11</b>
Sherry, Jagermeister, Cocchi Americano	
<b>Peaches &amp; Herb</b> .....	<b>\$11</b>
Bourbon, Lemon, Sugar, Peach, Anise, Egg White	
<b>Caffe Flip</b> .....	<b>\$12</b>
Bolden Vodka, Lucano Caffe, Caffe Amaro, Hoodoo Chicory, Whole Egg, Nutmeg	

THE FRANKLIN    HAPPY HOUR    5:00PM – 7:00PM DAILY



DRINKS

<b>House Martini</b> .....	\$6
Gin or Vodka, Dry or Dirty	
<b>Old Fashioned</b> .....	\$6
Bourbon, Demerara, Orange & Angostura Bitters	
<b>Tommy's Margarita</b> .....	\$6
Lunazul Tequila, Lime, Agave, Orange Bitters	
<b>Lemon Drop</b> .....	\$6
Cathead Honeysuckle, Lemon Cordial	
<b>Draft Beers</b> .....	\$4
<b>Draft Wines</b> .....	\$5

SNACKS

<b>BBQ Spiced Pecans</b> .....	\$3
<b>Daily Selection of Oysters</b> Cucumber Mignonette, Fresh Horseradish, Saltines 3 FOR \$6   6 FOR \$12   12 FOR \$24	
<b>Red Fish Rilletes</b> .....	\$8
Capers, Grilled Bread	
<b>Duck Liver Mousse</b> .....	\$8
Mostarda, Pickles, Sourdough	
<b>Pommes Frites</b> .....	\$5
Green Onion, Aioli	
<b>Cheese Plate</b> .....	\$6
Daily Selection With Accomtrements	